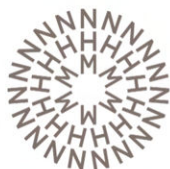


A
BLOOMING
BRITISH
FESTIVE AFTERNOON TEA

A celebratory afternoon tea with the
Natural History Museum

*Supporting a future where people
and pollinators thrive*



Natural
History
Museum

ROYAL
LANCASTER
LONDON



Introduction

Welcome to A Blooming British Afternoon Tea in collaboration with the Natural History Museum; a floral-inspired winter twist on a quintessentially British tradition, in a celebration of the beautiful flowers and precious pollinators on our doorstep.

To celebrate the most magical time of year, our talented pastry team have created a special festive menu using seasonal flavours and themes that beautifully honour the elegance of British flora and fauna. Guests can enjoy an assortment of sandwiches, including a traditional turkey and cranberry, freshly-baked scones, and delicious sweet treats including our signature, snow-dusted Beehive, and a spiced gingerbread sandwich with a clementine and cranberry soft filling.

This special collaboration combines the Museum's expertise and work to protect the natural world, with our ongoing sustainability efforts, and a shared passion for pollinators.

Together, we support a future where people and pollinators thrive.

Prices

£59 Monday to Friday

£64 Saturday and Sunday

£95 Christmas Day including a glass of Champagne

£30 Children's Afternoon Tea

Make it extra special...

£15 Nyetimber Classic Cuvee MV

£18 Nyetimber Rosé MV

£16 Taittinger Brut Reserve NV, France

£20 Taittinger Brut Prestige Rose NV, France

£10 Naughty Sparkling Chardonnay non-alcoholic sparkling wine

£10 Naughty Sparkling Rose non-alcoholic sparkling wine



Bespoke Teas

from Camellia's Tea House

The Royal Lancaster Afternoon Blend

A bespoke blend created to complement the savoury selection of our celebratory afternoon tea. An unusual combination of timeless English Breakfast, warm woody China Keemun with the floral notes of calming chamomile. This is a tea to relax with and savour time well spent with friends and loved ones.

The Pollinator Blend

Created exclusively for Royal Lancaster London, in partnership with the Natural History Museum, the Pollinator blend marries black teas from Darjeeling and China with cornflower, rose and marigold petals and the final flourish of organic bee pollen. Full of health-giving properties, the bee pollen adds a sweet honeyed note to this delightful celebration of the insects which keep Mother Nature in timeless bounty.



*Scan the QR code
to view allergen
information*

A Blooming British Afternoon Tea

SAVOURY

A selection of traditional sandwiches

Roasted British turkey served with cranberry jam on white bread

Lambton and Jackson smoked salmon with sliced avocado on
brown bread

Roasted English beef sirloin, truffle mayonnaise, and rocket leaves on
granary bread

Free range egg mixed with dill, capers, and gherkins on white bread



CRANBERRY & PLAIN SCONES

Warm homemade scones served with clotted cream
and a selection of preserves



SWEET

A selection of pollinator-themed sweet bites

Winter Beehive

Light pear mousse with mulled pear compote and
Christmas-spiced sponge

Yuletide Gingerbread Slice

Spiced pain d'épices with clementine and cranberry soft centre,
finished with a cranberry gel

Christmas Bauble

Peppermint infused white chocolate mousse with 68% dark chocolate
crèmeux, on a pressed sablé base

Chestnut and Chocolate Pavlova

Light chocolate mousse with blackcurrant confit,
topped with chestnut vermicelli

A discretionary 12.5% service charge will be added to your bill.

A Blooming British Vegan Afternoon Tea

SAVOURY

A selection of traditional sandwiches

Tarragon marinated smoked asparagus with cream cheese
on granary bread

Smoked Applewood cheese with piccalilli and sweet raisins
on white bread

Beetroot and Horseradish spread on wholemeal bread

Chickpea with fresh chive cress on white bread



CRANBERRY & PLAIN SCONES

Warm homemade scones served with coconut cream
and a selection of preserves



SWEET

A selection of pollinator-themed sweet bites

Winter Beehive

Light pear mousse with mulled pear compote and Christmas-spiced
sponge

Yuletide Gingerbread Slice

Spiced pain d'épices with clementine and cranberry soft centre and
Chantilly cream

Christmas Bauble

Peppermint infused white chocolate mousse with dark chocolate
crèmeux, served on a pressed sablé base

Chestnut and Chocolate Pavlova

Light chocolate mousse with blackcurrant confit,
topped with chestnut vermicelli

A discretionary 12.5% service charge will be added to your bill.

A Blooming British Children's Afternoon Tea

SAVOURY

A selection of miniature sandwiches

Chicken with mayonnaise on white bread

Cucumber and cream cheese sandwich on wholemeal bread

Egg sandwich on white bread



SCONES

Warm homemade scones served with clotted cream
and a selection of preserves



SWEET

A selection of pollinator-themed sweet bites

The Ladybird

Light vanilla mousse, caramelised apple, sablé Breton

Chocolate Seedball

Milk chocolate mousse, chocolate sponge

Butterflies & Berries

Vanilla cheesecake, mixed red berry compôte